



A Kalamazoo Valley Community College Publication
July 2024

Kalamazoo**VALLEY**TM
community college

GET IT DONE AT FALL REGISTRATION EVENTS

Biological Basis of Stress, Advanced Pastry Shop and Character Design are just a few of the more than 450 courses available for the Fall 2024 semester at Kalamazoo Valley Community College. Classes start Sept. 4 and registration is now open.

Help registering for classes is among the many services available at the college's Get it Done - Get Ready for the Fall Semester events. These annual events are held at the Texas Township and the Arcadia Commons campuses and give students the opportunity to complete the steps necessary to begin classes in September.

"These events have always served as a one-stop option for students, parents and community members interested in attending Kalamazoo Valley," explained Paige Eagan, provost and vice president for instruction and student services. "We want to give people options and make it as convenient as possible to attend our college."



The first event will be held Tuesday, July 30 from 2 to 6 p.m. at the Texas Township Campus. On Wednesday, Aug. 7, the event will take place at Anna Whitten Hall on the Arcadia Commons Campus in downtown Kalamazoo from 2 to 6 p.m. Pre-registration is required. Students who have been accepted to the college for the Fall 2024 semester will receive an invitation to attend. Others interested in attending can visit www.kvcc.edu/getitdone to RSVP.

During Get it Done, attendees can:

- Receive financial aid application assistance (apply for a FAFSA ID number at least three days prior to the event at FAFSA.gov)
- Complete placement testing
- Meet with an advisor or counselor
- Enroll in classes

For more information, call 269.488.4303 or email enrollment@kvcc.edu.

ALREADY REGISTERED FOR FALL CLASSES? SIGN UP NOW FOR ORIENTATION
Students attending college for the first time are required to complete Kalamazoo Valley orientation prior to starting classes. At orientation, students will be introduced to the campus and services available to them and register for their first semester of classes.

- Upcoming orientation dates include:**
- Thursday, July 11 | 1:30 - 4:30 p.m.
 - Wednesday, July 17 | 9 a.m. - noon
 - Thursday, July 18 | 1:30 - 4:30 p.m.
 - Thursday, July 25 | 1:30 - 4:30 p.m.
 - Thursday, Aug. 1 | 1:30 - 4:30 p.m.

Call 269.488.4040 or scan code to register.



VALLEYHUB GETS HEALTHY FOOD INTO SCHOOL CAFETERIAS

Students in Southwest Michigan school districts are eating more Michigan-grown fresh fruits and vegetables, thanks to a collaboration led by Kalamazoo Valley Community College.

Recent changes to school meal funding have made it easier for school cafeterias

Department of Agriculture, are helping the ValleyHUB Food Hub connect farms and schools. ValleyHUB is a farm, food hub and education center based at Kalamazoo Valley's Food Innovation Center in downtown Kalamazoo.

In January 2023, ValleyHUB was selling

2023 and April 2024, those food service partners purchased more than \$407,000 of healthy, locally produced foods that went straight onto the cafeteria trays of children all over the region.

Kirsten Strong, a graduate of Kalamazoo Valley's Culinary Arts and Sustainable Food Systems program, is leading the changes at Kalamazoo Public Schools (KPS) as the resident dietician nutritionist. She works with ValleyHUB staff to make sure every apple in every KPS cafeteria is coming from a Southwest Michigan farm. From February until the end of the school year, the apples came from Schultz Fruitridge Farms in Mattawan.

"Our students have been impacted in a positive way and we are only just getting started," Strong said. With her guidance, ValleyHUB employees are also working to create pre-portioned fresh vegetable packs for school snack programs.

Kalamazoo Valley culinary students in Chef Joel Boone's cookery class are



Apples from Schultz Fruitridge Farms

getting a chance to be a part of this work by developing recipes that could end up on school lunch menus.

"Our program is helping students explore all possible careers in the food industry," Boone said. "Many great culinary jobs that involve feeding kids school lunches are available and we're learning how exciting and rewarding that work can be."

At the end of the winter semester, students hosted a demonstration of the recipes for some of the farmers who grew the produce.

Learn more about ValleyHUB and how it is supporting health and education in Southwest Michigan at valleyhub.kvcc.edu.

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in Michigan to serve more fresh, local foods. These changes include state funds for universal free meals and the 10 Cents a Meal grant program for the purchase of Michigan-grown fresh produce and beans. These funds, along with a grant that the college received from the U.S.

local food to just four food service partners: Bronson Methodist Hospital and three early care and education facilities. Since then, ValleyHUB increased that number to 36 food service partners, including many of the school districts in Southwest Michigan. Between July

SEPTEMBER 26
OPPORTUNITIES FOR EDUCATION
SCHOLARSHIP FUNDRAISER

5:30 p.m. at the
Food Innovation Center
224 E. Crosstown Parkway
Downtown Kalamazoo

Visit www.kvcc.edu/foundation for more information.

**COLLEGE
NIGHT 2024**

**MONDAY
OCTOBER 7**
6 - 7:30 P.M.
www.kvcc.edu/collegenight



NEW PROGRAM CERTIFIES COMMUNITY VIOLENCE INTERVENTION TRAINING



Community Violence Intervention Instructor Marcus McAllister

Together with the Michigan Transformation Collective and Gryphon Place, Kalamazoo Valley Community College recently piloted a professional certificate training program in Community Violence Intervention (CVI) to strengthen the capacity and alignment of local community violence efforts, increase community awareness of evidence-based community violence intervention methods and professionalize the career of a frontline worker.

The 38-hour certificate program was identified as a community need for street outreach workers in the Kalamazoo Blueprint for Peace, the first long-term, public health-minded and community-led violence prevention strategy for Kalamazoo County. The plan's vision is to help create a place where every person thrives and is safe from community violence. It is a roadmap for addressing root causes of violence and actionable steps that organizations in the community can take to respond to violence as it happens.

"We are confident that this training will enhance efforts to diffuse violence throughout the Kalamazoo community," said Jennifer Heymoss, Kalamazoo Blueprint for Peace chief facilitator.

The first CVI Certificate training took place this spring and provided instruction for 30 community violence

interventionists in Kalamazoo County, identified by law enforcement and community partners.

Yafinceio Harris and Alejandro Rodriguez were part of the pilot program. Both work at community partner, Urban Alliance, the Kalamazoo-based non-profit that creates opportunities for marginalized individuals, and have dedicated their lives to making Kalamazoo a better, safer place to live.

"We have the life experiences and the connections but training was needed," said Harris, an ex-offender. "The training takes us up a notch and gives us credibility with the community and the police. CVI saves lives."

Rodriguez, manager of Urban Alliance's Momentum program, who also spent time in prison, added: "If we can make the city safer, we make it better. Transformation takes investment. CVI helps us give people the resources they need to find themselves in this community and not in prison."

Local law enforcement officials agree.

"Training community violence intervention outreach workers is crucial for fostering safer communities and reducing instances of violence," said David Juday, assistant chief of the Kalamazoo Department of Public Safety. "These workers often play a pivotal role in connecting with at-risk individuals, providing support, mediating conflicts and implementing preventive measures. I look forward to working with and supporting Kalamazoo Valley Community College, Michigan Transformation Collective and Gryphon Place with future trainings."

In the training, participants learned to:

- Understand violence as a public health issue and the role it plays in community violence intervention in Kalamazoo County.

- Identify and practice high-risk conflict mediation.
- Create a documentation process for Kalamazoo County street outreach.
- Use local data to inform violence intervention work.
- Understand the ways personal and societal attitudes affect views on suicide and interventions.
- Provide guidance and suicide first-aid to a person at-risk in safe ways.
- Identify the key elements of an effective suicide safety plan and the actions required to implement it.
- Appreciate the value of improving and integrating suicide prevention resources in the community.
- Recognize other important aspects of suicide prevention, including life-promotion and self-care.

Other community partners include: Bent Not Broken, Kalamazoo County Juvenile Home, Peace During Way, Group Violence Intervention, St8 Motivation, Girls Loving Our Wisdom, HOPE thru Navigation, Pastors on Patrol, BLOCKS Club and individual community members.

For more information, contact Heymoss at 269.838.3420.



Community Violence Intervention training participants

KALAMAZOO VALLEY INTERNSHIP PROGRAM LEADS TO CAREER



Kennedy Klimczak

Within the first few weeks of her internship at the Comstock Community Center, 23-year-old Kennedy Klimczak was offered a job to continue her employment as the organization's billing coordinator. Klimczak's internship not only provided a career but also college credit toward the completion of her accounting degree from Kalamazoo Valley Community College.

The April 2024 graduate says the college has been instrumental in developing her skills. "I could not have done the things I do in my position without all of the knowledge that I've learned while at Kalamazoo Valley," Klimczak explained. "There are so many resources and people who've helped me succeed."

A total of 14 programs of study require an internship for credit and seven offer an internship as an elective. Students may begin the internship process if they have completed at least 75 percent of the coursework in their degree/certificate program.

"Internships are designed to provide students the opportunity to apply the knowledge and skills gained in the classroom in a work environment," said Monica Koning, Kalamazoo Valley Community College internship coordinator. "It allows students to work in their field of study while focusing on specific learning objectives."

The internship program coordinates on-the-job learning experiences for students seeking an internship for credit. Internships may be paid or unpaid. For students working in a job related to their program of study, the job might be approved as an internship experience.

The program also offers career exploration opportunities in hands-on settings. "My internship definitely helped me realize what aspect of accounting I wanted to work in," explained Klimczak. "There are so many different areas of accounting, like taxes, auditing and billing. I realized that I really loved the billing side of it."

When the Comstock Community Center's previous billing coordinator left, hosting an internship provided an opportunity to develop and recruit new talent.

"Kennedy is absolutely amazing," said Mary Gustas, Comstock Community Center executive director. "When she started as an intern, she helped us with a program that we didn't have direction on. She did such a great job – that's why we offered her the new position after only a couple of weeks into her internship. I'm really pleased with the interns coming from Kalamazoo Valley."

Klimczak said that her employer is supportive of her educational goals as she plans on completing her bachelor's degree in accounting with Davenport University through the 3 + 1 program in collaboration with Kalamazoo Valley's University Center.

Through the University Center at the college's Texas Township Campus, courses are offered in a variety of modalities from multiple university partners. In many cases, a third year of study at Kalamazoo Valley's tuition rates is possible.

For more information about Kalamazoo Valley's internship program, email Koning at mkoning@kvcc.edu or call 269.488.4344.

INTEREST IN SCHOOL OF COSMETOLOGY AND BARBERING EXCEEDS EXPECTATIONS

Kalamazoo Valley's new School of Cosmetology and Barbering will officially open its doors to students during the Fall 2024 semester. Classes will be taught by employees of the college in renovated spaces on the college's Texas Township Campus. The nearly 10,000 square-foot lab space includes the cosmetology school's salon and spa and the barbering school's barbershop.

Interest in the new program has exceeded expectations, according to Mark Dunneback, dean of instruction at Kalamazoo Valley.

"To date, more than 600 people have expressed interest in the new cosmetology and barbering programs," Dunneback said. "We are thrilled that so many people want to enroll in classes to become the next generation of cosmetologists and barbers. We are excited to welcome them to campus."

According to Dunneback, preliminary plans are to start with full and part-time cohorts of 40 cosmetology and 20 barbering students twice a year, beginning in October and February, with the eventual goal of having three cohorts per year. Students accepted into the first two cohorts will be notified in July.

Additionally, 30 cosmetology and up to 15 barbering students from the Kalamazoo Regional Educational Service Agency (KRESA) will be taking classes at the new school in the fall.

Discounted services to the community will be offered beginning in late summer. Watch for updates and details at www.kvcc.edu/haircare.



FALL COMMUNITY EDUCATION CLASSES

Kalamazoo Valley Community College provides engaging learning opportunities for community members of all ages. These non-credit offerings include variety of enrichment classes, corporate training sessions, culinary instruction and professional development. Register at www.kvcc.edu/community.

SEASONAL PRODUCE FEATURE | SLOW-ROASTED TOMATO AND BRAISED CHICKPEAS
TUESDAY, AUG. 13 | 5:30 - 6:30 P.M. | MARILYN J. SCHLACK CULINARY AND ALLIED HEALTH BUILDING | \$10

Slow-roasted tomato adds a depth and spin to our adaptation of chana masala. Our version provides great nutrition and satisfying flavor. Join us as we prepare, demonstrate and share this tasty North Indian classic. Served as a savory stew with fragrant basmati rice and sure to be your next crowd-feeding favorite.

BEEKEEPING 103
TUESDAYS, AUG. 13, 20, 27 AND SEPT. 10, 17, 24 (NO CLASS ON SEPT. 3) | 6 - 8 P.M. | FOOD INNOVATION CENTER | \$140
This last section of the three-part series in beekeeping will look at the life of a honeybee colony as it continues to get ready for winter. Overwintering practices, preparation and options will be discussed, along with fall and winter duties of the beekeeper. We will continue our examination of bee biology and discuss other products of the hive.

BAT WALK
FRIDAY, AUG. 16, 23, 30, SEPT. 6 OR 13 8:30 - 9:30 P.M. | LOCATIONS TBD | \$15
Bats! What are these majestic and misunderstood creatures of the night? Join us on this evening walk to learn more about Michigan's native and migratory bat species and their critical role in a functioning ecosystem. Participants will observe bats in real-time using a portable bat detector, making it possible to hear, identify and record nearby bats. Location will be communicated with participants via email. Choose one of the five dates.

GARDEN GUARDIANS - HOW INSECTS HELP KEEP PESTS OUT OF THE GARDEN
SATURDAY, AUG. 17 | 10 A.M. - NOON FOOD INNOVATION CENTER | \$30
SATURDAY, SEPT. 14 | 10 A.M. - NOON NEIGHBORHOOD LOCATION TBD | \$30
SATURDAY, SEPT. 21 | 10 A.M. - NOON OAKWOOD NEIGHBORHOOD ASSOCIATION | \$30
This class will focus on how beneficial insects and vertebrates can help protect plants from damaging pests. We'll study lacewings, lady beetles, "true bugs," mantids and others. These insects are predators of aphids, thrips and caterpillars. The course will be a combination of hands-on and classroom learning and students will take home a packet of seeds for plants that will help attract predators to their gardens.

TOUR OF THE FOOD INNOVATION CENTER
SATURDAY, AUG. 17 | 1:15 - 2:30 P.M. OR SATURDAY, OCT. 5 | 1:15 - 2:30 P.M. | FREE
ValleyHUB is a farm, food hub and education center based at the Food Innovation Center at Kalamazoo Valley Community College. The Urban Farm showcases sustainable agricultural practices. The five-acre site includes an indoor grow room, a heated greenhouse, outdoor raised beds and two passive solar hoopouses. The Food Hub is a licensed food processing facility equipped to produce fresh-cut fruits and vegetables at a range of production scales. Explore the beautiful site and learn about programs and practices.

FALL VEGETABLE GARDENING
THURSDAYS, AUG. 29 - SEPT. 12 | 6 - 8 P.M. FOOD INNOVATION CENTER | \$60
Farmer Devon Wilson will cover strategies for growing food in the late summer and fall for harvest throughout the cold months and often into the spring. He will also cover topics such as garden care for winter and ways to support soil health.

GARDENING FOR WILDLIFE
SATURDAY, SEPT. 28 | 10 A.M. - NOON NEIGHBORHOOD LOCATION TBD | \$30
SATURDAY, OCT. 26 | 10 A.M. - NOON OAKWOOD NEIGHBORHOOD ASSOCIATION | \$30
Learn about the necessary role native plants play in creating local ecosystems and how to garden for wildlife in a space of any size. Participants will be introduced to common native trees, grasses and flowers, and discuss how to incorporate these plants into their gardening practices. Students will also learn germination methods for seed starting and make their own kit to take home.

SEED STEWARDSHIP - HAND POLLINATION AND SEED HARVEST
SATURDAY, SEPT. 7 | 10 A.M. - 1 P.M. FOOD INNOVATION CENTER | \$40
Learn hands-on techniques for harvesting seeds from wet-fruited crops like tomatoes and dry-fruited crops like beans. We'll cover how to select seeds that are especially well-adapted to growing conditions, isolation and hand-pollination techniques for cross-pollinating plants, and cleaning and storing seeds for maximum viability and vigor.

CULINARY WREATHS AND HERBAL TEA
SATURDAY, SEPT. 14 | 10 A.M. - 1 P.M. FOOD INNOVATION CENTER | \$40
Create a culinary wreath with an assortment of herbs and botanicals grown at Kalamazoo Valley's Food Innovation Center in downtown Kalamazoo. Twisting natural materials into a ring-shaped form has been one of humankind's earliest expressions. This nine-inch wreath can be displayed in the kitchen and used to season favorite dishes.

LANDSCAPE DESIGN - FALL EDITION
MONDAYS, SEPT. 16 - 30 | 6 - 8 P.M. FOOD INNOVATION CENTER | \$40
This beginner-level class offers smart garden tips, plant care, advice and landscape design ideas. One class will be at a local nursery, where participants will have the opportunity to view plants for the right design, right place, color and texture, and discuss what may fit best in specific landscapes.

SEASONAL PRODUCE FEATURE | LOVELY LETTUCES
TUESDAY, SEPT. 17 | 5:30 - 6:30 P.M. MARILYN J. SCHLACK CULINARY AND ALLIED HEALTH BUILDING | \$10
Used as a tasty vessel for serving, tossed in a tangy vinaigrette or as a savory ingredient braised with soy and mushrooms, we will discuss unique ways to "Eat Your Greens." Quick, time-saving techniques and crunchy, tasty suggestions are shared as we prepare and sample braised lettuces with aged soy and mushrooms.

URBAN HOMESTEADING
WEDNESDAYS, SEPT. 18 - OCT. 23 | 6 - 8 P.M. FOOD INNOVATION CENTER | \$140
In an era of climate change and energy decline, we will benefit from being more involved in producing our own food to ensure access to the most nutritious and life supporting meals. Learn to make simple indoor and outdoor gardens; plant perennial food crops; preserve and ferment crops; raise urban livestock; make cheese; compost and cultivate mushrooms.

RAIN GARDEN DESIGN AND INSTALLATION
SATURDAY, SEPT. 21 | 10 A.M. - 1 P.M. JERICO BUILDING, 1501 FULFORD ST., KALAMAZOO | \$30
Rain gardens assist in the absorption of runoff, protecting rivers and creeks from pollution while providing food and shelter for pollinators, birds and butterflies. Through natural pollution filtration, environmental public health mitigation and monetary gains, a garden will also brighten that grassy spot in your yard that you currently mow.

TOUR OF SOLFED FARM IN KALAMAZOO
SATURDAY, SEPT. 28 | 10 A.M. - NOON | \$10
About six years ago, Larissa Touloupas-Pekarovicova and Ondrej Pekarovic embarked on a journey to build an off-grid straw-bale house with the help of their community. Their dream was to live closer to the land and more gentle on the Earth. This tour will include learning about the process of building their house, outdoor kitchen and solar-powered farm, as well as the technical aspects of living off-grid, only 15 minutes from downtown Kalamazoo. Farm address will be communicated with participants via email.

HARVEST TIME FAIRY GARDENS
SATURDAY, OCT. 5 | 10 A.M. - 1 P.M. FOOD INNOVATION CENTER | \$70
Fairy gardens have been cultivated in Ireland, the British Isles, Germany, France and Scandinavia since druidic times and are still popular in the Celtic regions of Europe. They are believed to serve as passageways that enable fairies to join the human world; they're an excellent way to add whimsy and mystery to a garden. Learn to design and create a traditional fairy garden using natural items like cones, acorns and twigs. Students will be provided with a pot, soil, gravel, plants and items to make a garden come to life.



Thanks to funding from the Kalamazoo Foundation for Excellence, a full scholarship is available to residents of Vine, Edison, Oakwood, Eastside and Northside neighborhoods. Please email fic@kvcc.edu or call 269.548.3315 for a discount code if you live in one of these five neighborhoods.

HEALTHY EATING ON A BUDGET
TUESDAY, OCT. 8 | 5:30 - 7 P.M. MARILYN J. SCHLACK CULINARY AND ALLIED HEALTH BUILDING | \$50
Healthy eating can be efficient, delicious and affordable. Culinary and nutrition experts will share their best tips for nutritious cooking on a budget. Learn meal planning to avoid over-purchasing at the store, understand how to expand meals with simple ingredients, discover how to save money while shopping, explore community resources and sample inspirational dishes cooked during class.

COMPOSTING WORKSHOP
SATURDAY, OCT. 12 | 10 A.M. - NOON FOOD INNOVATION CENTER | \$10
Composting is the process for recycling wastes like kitchen scraps and grass clippings into an organic soil amendment that will help your garden retain moisture and support beneficial microorganisms. It's a great alternative to putting food and yard wastes in landfills, where they generate methane. Workshop includes a demonstration of assembling a quick compost pile and discussion of various composting setups based on space available.

VISIBLE MENDING
TUESDAYS, OCT. 15 - NOV. 19 | 6 - 8 P.M. FOOD INNOVATION CENTER | \$140
Transform your holey clothing into a work of slow fashion art. If you can thread a needle and sew on a button, you've got the skills you need. Repairing and refurbishing your clothing keeps it out of the waste stream, saves you money and gives you a creative outlet. Minimal sewing skills are required; we'll teach you what you need to know, although some familiarity with sewing is useful.

AT HOME HERBALISM
THURSDAYS, OCT. 17 - NOV. 21 | 6 - 8 P.M. FOOD INNOVATION CENTER | \$160
Herbs are a traditional source of nutrition and healing. Students will explore the impact of ancestral plants, sources of materia medica, ethical and sustainable foraging techniques, as well as recipes for building a home apothecary.

GOth GARDENS
SATURDAY, OCT. 26 | 10 A.M. - NOON FOOD INNOVATION CENTER | \$30
In landscape design, gothic gardens are trending as spaces that enable visitors to feel like they're in a different time and place. Explore using dark, mysterious plants, stone statuary and your own ideas to create a mysterious haven. Attendees will receive a winter hardy perennial goth plant.

MUSHROOM CULTIVATION
WEDNESDAYS, OCT. 30 - NOV. 20 | 6 - 8 P.M. FOOD INNOVATION CENTER | \$140
Learn to grow gourmet mushrooms from locally available materials. Students will learn to procure substrates and create good environments for mushroom growth. Some mushroom identification will be practiced. Students take home inoculated mushroom media at the end of each session.

PREPARING YOUR GARDEN FOR WINTER
SATURDAY, NOV. 2 | 10 A.M. - NOON \$30 | FOOD INNOVATION CENTER
Many species of wildlife need seed heads, ground cover, food and homes in the winter. By selectively leaving some items in your garden all winter, you can provide habitat and winter beauty for you and wildlife to enjoy. We will have a classroom discussion and work in the gardens at the Food Innovation Center to show methods of preparing gardens for winter.

WINDOWSILL GARDENING
MONDAY, NOV. 18 | 6 - 8 P.M. FOOD INNOVATION CENTER | \$30
SATURDAY, DEC. 7 | 10 A.M. - NOON NEIGHBORHOOD LOCATION TBD | \$30
Microgreens and sprouts are easy to grow and require very little light, so they are perfect to grow in a window. They grow quickly so you can have some tasty and interesting greens in just one to two weeks. We will be seeding microgreens and sprouts to take home. Location will be communicated with participants via email.

VALLEY NAMES ITS TOP TWO STUDENT-ATHLETES FOR 2024

Kalamazoo Valley Community College has bestowed its coveted annual Dale B. Lake Award, the highest honor for a student-athlete, on two Cougars who were standouts in their individual sports as well as in the classroom. Rylie Glass from the volleyball team and Kevin Krill from the baseball team are the 2024 award recipients.

Glass managed to maintain a 3.71 GPA while serving as captain of the volleyball team this past season. This fall, Glass plans to study nursing at Madonna University in Livonia, where she will also play volleyball.

Krill held a 4.0 GPA during his time at Kalamazoo Valley Community College. He graduated in April with an associate degree in science. He will play for the Kalamazoo Growlers again this summer, then enroll at Eastern Michigan University in the fall, where he will play baseball.

Each year, Valley recognizes one outstanding female and one outstanding male student-athlete with the Dale B.

Lake Award, named after the college's founding president. Special consideration is given to exceptional academic achievement, in addition to outstanding athletic contribution. Qualities such as leadership, loyalty, enthusiasm, reliability and initiative are also evaluated.

Glass was voted Most Valuable Player of Valley's volleyball team this season. She also stands out for having earned Michigan Community College Athletic Association (MCCAA) Honorable Mention All-Western Conference for two consecutive years. The Three Rivers High School grad's other accolades include Team and Individual Academic All-State; Three Rivers Commercial Athlete of the Week; 2021 St. Joseph County Volleyball Dream Team; and National Junior College Athletic Association (NJCAA) Academic All-Conference.

"She has set a great example of perseverance, responsibility and dedication in the classroom and on the court," said Head Volleyball Coach Rhonda Sturgeon, who nominated Glass. "Rylie's perseverance, work ethic and love for

the game kept the volleyball program alive when the search for a new coach was taking place. Rylie made sure that the team participated in their spring community service project and was the key communicator between myself, returning players and the incoming freshmen. She was also a great sounding board for the new incoming staff."

Head Baseball Coach Steve Bennecke said he nominated Krill because he exceeded expectations on the field and in the classroom. Krill, a transfer student from Oakland University, played catcher and utility positions this season. In 45 games played, he had 52 hits, nine doubles, three home runs, 35 RBIs, .510 OBP and .361 batting average. Krill was the catcher in over 30 games. "The leadership he displayed for our team is second to none," Bennecke said. "He was one of the top performers on the field for the 2024 team and his leadership behind the plate helped his younger teammates excel on the mound. In the classroom, Kevin showed extreme dedication to his schoolwork."



Rylie Glass



Kevin Krill

Every spring, Kalamazoo Valley asks coaches to nominate one individual from their team to Athletic Director Russ Panico for consideration for the Dale B. Lake Award. Panico chooses one male and one female award winner. Each winner receives a plaque and is added to the Dale B. Lake plaque displayed within the Athletic office at Kalamazoo Valley. For more information visit athletics.kvcc.edu.

WHAT'S HAPPENING AT THE

KalamazooVALLEY™
Museum KV

Check out these upcoming exhibits at the Kalamazoo Valley Museum, located at 230 N. Rose St. in downtown Kalamazoo. Admission is free to the exhibits and the museum. Hours are Tuesday to Saturday, 10 a.m. to 4 p.m., and Sunday, from noon to 4 p.m. The museum is operated by Kalamazoo Valley Community College. Visit kalamazoomuseum.org for more details.



THE QUESTIONEERS: READ. QUESTION. THINK. PLAY! NOW - SEPT. 1, 2024

Questions are posed, challenges identified and problem-solving begins in this traveling exhibit from DuPage Children's Museum.

Created by DuPage Children's Museum. "The Questioneers" by Andrea Beaty. Illustrations by ©David Roberts. "The Questioneers" is a registered trademark owned by Adams

KALAMAZOO STATE HOSPITAL: 165 YEARS OF PSYCHIATRIC CARE NOW - JAN. 19, 2025

Learn about the fascinating history of the patients, employees and buildings on the Oakland Drive campus of Michigan's longest-operating mental hospital.

Created by the Kalamazoo Valley Museum



COLLECTING BLACK HISTORY: MURPHY DARDEN'S LEGACY SEPT. 5, 2024 - MARCH 2, 2025

Explore artifacts, images and historic documents collected by late Kalamazoo historian, Murphy Darden, chronicling the achievements of African Americans in a mini exhibit.

Designed by the Kalamazoo Valley Museum

MYSTERY AND BENEVOLENCE: MASONIC & ODD FELLOWS SEPT. 28, 2024 - JAN. 5, 2025

Eighty carvings, sculptures, textiles and regalia bring to light the histories, symbolism and values of the Masons and Independent Order of the Odd Fellows.

Organized by International Arts and Artists (IA&A) and The American Folk Art Museum, New York



TICKETS FOR SEPTEMBER OPPORTUNITIES FOR EDUCATION EVENT AVAILABLE NOW



The 2024 Opportunities for Education Scholarship Fundraising event will take place Thursday, Sept. 26 at 5:30 p.m. at the Kalamazoo Valley Food Innovation Center, 224 E. Crosstown Parkway in downtown Kalamazoo.

The event will feature some of the region's most popular restaurants, along with student and faculty chefs from the college's culinary and brewing programs. Guests will enjoy a walk-around tasting under a large tent where they can sample signature dishes. Students in the Sustainable Agriculture program will offer tours among the vegetables, flowers and herbs growing in the Food Innovation Center's greenhouse and grounds.

This student scholarship fundraising event helps the KVCC Foundation provide scholarships for students

with financial needs. Support of the event helps to make a difference in the lives of students like Emily O'Neill, a nursing student who was the recipient of a Foundation scholarship.

"This scholarship will enable me to continue in my nursing studies and become a registered nurse," she said. "This has been a dream of mine for many years now, and I thank you so much for helping me to bring it to fruition. I believe that we, now more than ever, need dedicated and passionate nurses in the field, and your investment in me will help to fuel that positive change."

For Opportunities for Education tickets and sponsorship details, visit www.kvcc.edu/foundation or contact KVCC Foundation Executive Director Alisha Siebers at asiebers@kvcc.edu or 269.488.4821.

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community college

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KV Focus is a publication of Kalamazoo Valley Community College. Questions about the publication may be directed to the college Marketing Department at 269.488.4821.

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